

20 Wonderful Cakes

made by the new

KRAFT OIL METHOD



CONTAIN TWO

from

THE KRAFT KITCHEN

. . . the method's the thing in this collection of favorite cakes! It's amazing and new, using Kraft Oil as shortening to make chocolate, spice, jam cakes—and many more.

This famous all-purpose oil . . . so economical . . . so easy to measure . . . blends right through the batter for wonderfully delicate cakes. And they stay moist and rich to the final crumb!

The
METHOD'S
the thing

using **KRAFT ALL PURPOSE OIL**

(These recipes are based on double-acting baking powder.)



Sift together all dry ingredients except sugar.

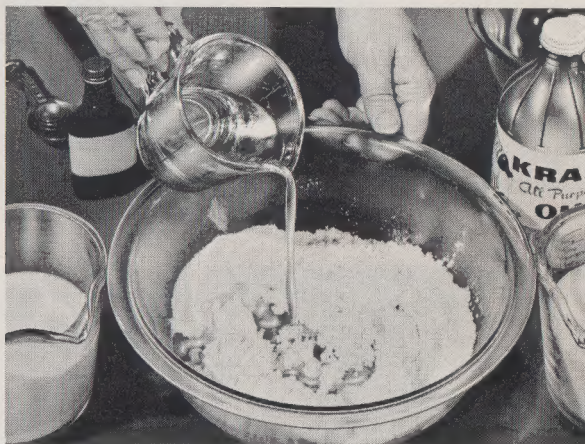




Measure Kraft
All Purpose Oil.



Add the oil, liquid
and flavoring.



Beat until it forms a
very smooth batter.





In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended.



Fold this egg and sugar mixture thoroughly into the batter.



Pour into waxed paper lined layer pans. Bake according to directions in recipe.



Remove from oven; cool in pans on wire rack for 10 minutes. Then turn out and remove paper.



WHITE CAKE

- 2¾ cups sifted cake flour
- 3½ teaspoons baking powder
- 1 teaspoon salt
- ¾ cup Kraft Oil
- ½ cup milk
- ¾ cup water
- 2 teaspoons vanilla
- 4 egg whites
- ¼ teaspoon cream of tartar
- 1½ cups sugar

Sift together flour, baking powder and salt. Add the oil, milk, water and vanilla; beat until it forms a very smooth batter. In a separate bowl beat the egg whites until frothy, add the cream of tartar and continue beating until the egg whites are stiff. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 9-inch layer pans. Bake in a moderate oven, 350°, for 35 to 40 minutes. Frost with:

PEPPERMINT STICK FROSTING

- 1½ cups sugar
- 2 egg whites
- ¼ teaspoon cream of tartar
- ¼ cup water
- Dash of salt
- 1 teaspoon vanilla
- 2 drops red food coloring
- ¼ cup crushed peppermint stick candy

Place the sugar, egg whites, cream of tartar, water and salt in the top of double boiler. Place over boiling water and beat constantly with rotary or electric beater about 5 to 7 minutes or until mixture forms peaks. Remove from boiling water; add vanilla and red food coloring; beat until stiff enough to spread. Spread between layers and over the cake. Sprinkle with the candy.

CHOCOLATE CAKE*

- 1½ cups sifted cake flour
- 1½ teaspoons soda
- 1 teaspoon salt
- ½ cup cocoa
- ¾ cup Kraft Oil
- 1 cup buttermilk
- 1 teaspoon vanilla
- 2 eggs
- 1½ cups sugar

Sift together the flour, soda, salt and cocoa. Add the oil, buttermilk, and vanilla; beat until it forms a very smooth batter. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 8-inch layer pans. Bake in a moderate oven, 350°, for 35 to 40 minutes. Frost with:

CHOCOLATE "PHILLY" FROSTING

- 1 8-oz. pkg. Philadelphia Brand Cream Cheese
- 1 tablespoon milk
- 4 cups sifted confectioners' sugar

- 3 1-oz. squares unsweetened chocolate, melted
- 1 teaspoon vanilla
- Dash of salt

Blend the cream cheese and milk. Add the sugar gradually, blending it in well. Add the melted chocolate, vanilla and salt and mix again.



BLACK WALNUT CAKE

- 2½ cups sifted cake flour
- 2½ teaspoons baking powder
- 1 teaspoon salt
- ½ cup Kraft Oil
- 1 cup milk
- 1 teaspoon vanilla
- 2 eggs
- 1½ cups sugar
- 1 cup finely ground black walnuts

Sift together flour, baking powder and salt. Add the oil, milk, and vanilla; beat until it forms a very smooth batter. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Lightly fold in the nuts. Pour into 2 waxed paper-lined 9-inch layer pans. Bake in a moderate oven, 375°, for 25 to 30 minutes. Frost with:

CREAMY DELIGHT FROSTING

- 1 cup sugar
- ⅓ cup water
- ¼ teaspoon cream of tartar
- Dash of salt
- 2 egg whites
- ¾ cup Parkay Margarine
- ½ cup chopped black walnuts

Combine sugar, water, cream of tartar, and salt and boil until the syrup spins a thread. Pour very slowly into stiffly beaten egg whites and beat until smooth and stiff. Add the margarine in two portions and beat until smooth after each addition. Spread between layers and over the cake. Sprinkle with nuts.

GINGERBREAD

2 cups sifted cake flour
 1½ teaspoons soda
 ½ teaspoon salt
 2 teaspoons ginger
 1½ teaspoons cinnamon
 ¾ cup Kraft Oil
 ¾ cup hot water
 ¾ cup molasses
 2 eggs
 ¾ cup sugar

Sift together the flour, soda, salt, ginger and cinnamon. Add the oil, water, and molasses; beat until it forms a very smooth batter. In a separate bowl, beat the eggs until thick and foamy. Gradually add the sugar, and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into a waxed paper lined 9-inch square pan. Bake in a moderate oven, 350°, for 45 to 50 minutes. Cool. Cut in squares and serve with:

"PHILLY" TOPPING

1 8-oz. pkg. Philadelphia
 Brand Cream Cheese
 Milk
 * * *
 Your favorite hot lemon
 sauce

Combine the cream cheese with a small amount of milk and whip until light and fluffy. Split the gingerbread squares and put them together again with a filling of half of the cream cheese. Serve with hot lemon sauce and garnish each with a spoonful of remaining cream cheese.

MINCEMEAT CAKE

2 cups sifted cake flour
 3 teaspoons baking powder
 ½ teaspoon salt
 ½ teaspoon cinnamon
 ½ teaspoon cloves
 ½ cup Kraft Oil
 ½ cup milk
 ¾ cup moist mincemeat
 2 eggs
 1 cup sugar

Sift together the flour, baking powder, salt, cinnamon and cloves. Add the oil, milk and mincemeat; beat until it forms a smooth batter. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into a waxed paper lined 9-inch square pan. Bake in a moderate oven, 350°, 45 to 50 minutes. Frost with:

MAPLE FROSTING

½ cup maple syrup
 1½ cups confectioners' sugar

Gradually add the syrup to the sugar, beating until smooth and well blended.

MOCHA ALMOND CAKE

- 2 cups sifted cake flour
- ½ teaspoon soda
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ⅓ cup cocoa
- 2 tablespoons instant coffee
- ⅔ cup Kraft Oil
- ½ cup buttermilk
- ½ cup water
- 1 teaspoon almond extract
- 2 eggs
- 1½ cups sugar

Sift together flour, soda, baking powder, salt, cocoa and coffee. Add the oil, buttermilk, water, and almond extract; beat until it forms a very smooth batter. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 8-inch square pans or one 13 x 9-inch waxed paper lined oblong pan. Bake in a moderate oven, 350°, for 35 to 40 minutes. Frost with:

SURPRISE FROSTING

- ½ cup Parkay Margarine
- 1 teaspoon vanilla
- 4 cups sifted confectioners' sugar
- ¼ cup milk

Cream the margarine. Add the vanilla. Add the sugar and milk alternately, stirring until smooth and well blended.

CHOCOLATE FLECK CAKE

- 2¼ cups sifted cake flour
- 2½ teaspoons baking powder
- 1 teaspoon salt
- ½ cup Kraft Oil
- 1 cup milk
- 1 teaspoon vanilla
- ½ cup finely shaved semi-sweet chocolate
- 2 eggs
- 1½ cups sugar

Sift together flour, baking powder and salt. Add the oil, milk, and vanilla; beat until it forms a very smooth batter. Fold in the chocolate. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 9-inch layer pans. Bake in a moderate oven, 375°, for 25 to 30 minutes. Frost with:

CHOCOLATE MALTED FROSTING

- ½ cup Parkay Margarine
- ¾ cup Kraft Sweetened Chocolate Flavored Malted Milk
- Dash of salt
- 1 teaspoon vanilla
- 4 cups sifted confectioners' sugar
- ¼ cup milk

Cream the margarine; blend in malted milk, salt and vanilla. Add the sugar alternately with the milk, stirring until smooth and well blended.



Recipes

PINEAPPLE CAKE

3 cups sifted cake flour
3½ teaspoons baking powder
1 teaspoon salt
⅓ cup Kraft Oil
½ cup milk
¾ cup pineapple juice
1 teaspoon vanilla
1 teaspoon lemon juice
3 eggs
1½ cups sugar

Sift together flour, baking powder and salt. Add the oil, milk, pineapple juice, vanilla, and lemon juice; beat until it forms a very smooth batter. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 9-inch layer pans. Bake in a moderate oven, 350°, for 30 to 35 minutes. Frost with:

MARSHMALLOW FROSTING

1½ cups sugar
Dash of salt
½ cup water
2 egg whites
½ teaspoon cream of tartar
1 tablespoon lemon juice
16 Kraft Marshmallows,
quartered

Combine sugar, salt and water and boil until syrup spins a thread. Beat egg whites until frothy. Add cream of tartar and beat until stiff. Pour syrup slowly over the egg whites, beating constantly until smooth. Add the lemon juice and marshmallows and beat until thick enough to spread.

PINEAPPLE UPSIDE DOWN CAKE

2 tablespoons Kraft Oil
2 tablespoons pineapple
juice
½ cup brown sugar
8 canned pineapple slices
4 maraschino cherries
1½ cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt
⅓ cup Kraft Oil
1 teaspoon vanilla
¾ cup milk
1 egg
1 cup sugar

Combine the 2 tablespoons oil and pineapple juice in an 8-inch square pan and sprinkle with brown sugar. Halve the pineapple slices and arrange over brown sugar mixture, placing a maraschino cherry in the center of each half.

Sift together the flour, baking powder and salt. Add the ⅓ cup oil, vanilla and milk; beat until it forms a very smooth batter. In a separate bowl beat the egg until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour over the pineapple. Bake in a moderate oven, 350°, 30 to 35 minutes. Let stand 5 minutes and turn out on a serving plate. Serve warm.

SPICE CAKE

- 3 cups sifted cake flour
- 1½ teaspoons soda
- 1 teaspoon salt
- 1½ teaspoons cinnamon
- ¾ teaspoon nutmeg
- ¾ teaspoon cloves
- ¾ cup Kraft Oil
- 1½ cups buttermilk
- 3 eggs
- 1¼ cups brown sugar
- 1 cup granulated sugar

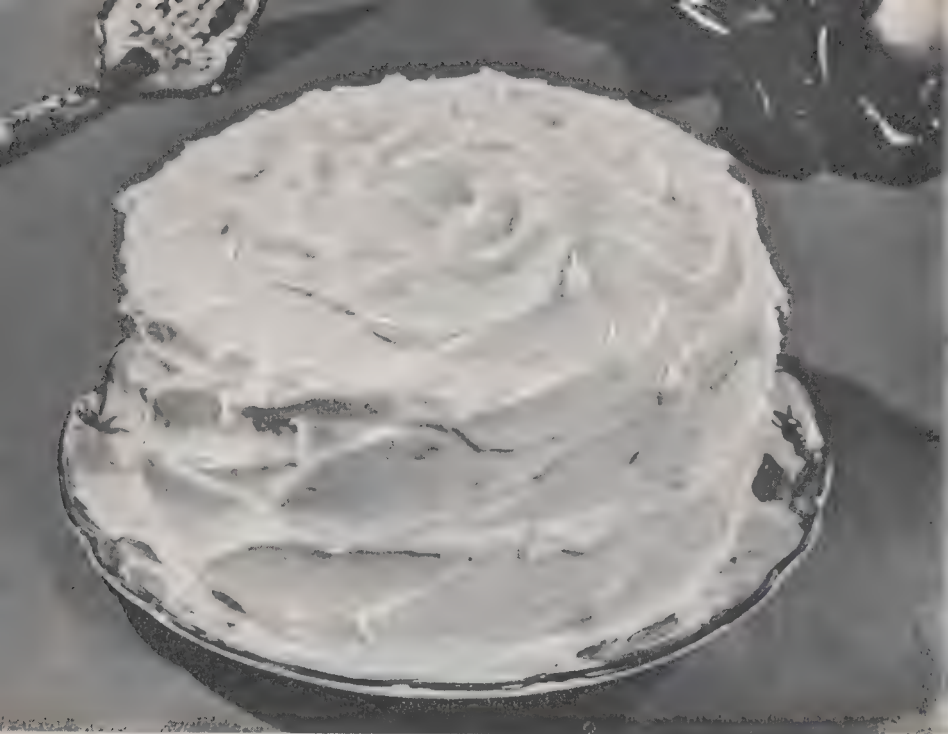
Sift together flour, soda, salt, cinnamon, nutmeg and cloves. Add the oil and buttermilk; beat until it forms a very smooth batter. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 9-inch layer pans. Bake in a moderate oven, 350°, for 35 to 40 minutes. Frost with:

SEA FOAM FROSTING

- 2 egg whites
- ¾ cup brown sugar
- ½ cup light corn syrup
- 2 tablespoons water
- ¼ teaspoon cream of tartar
- Dash of salt
- 1 teaspoon vanilla

Place all ingredients except vanilla in the top of a double boiler. Cook over boiling water, beating constantly with rotary or electric mixer until mixture forms peaks. Remove from boiling water and add vanilla. Beat until stiff enough to spread.





LEMON CAKE

2½ cups sifted cake flour
2½ teaspoons baking powder
¾ teaspoon salt
¾ cup Kraft Oil
¾ cup milk
2 tablespoons lemon juice
2 teaspoons grated lemon
rind
3 eggs
1½ cups sugar

Sift together flour, baking powder and salt. Add the oil, milk, lemon juice, and rind; beat until it forms a very smooth batter. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 9-inch layer pans. Bake in a moderate oven, 375°, for 25 to 30 minutes. Frost with:

LEMON "PHILLY" FROSTING

1 8-oz. pkg. Philadelphia
Brand Cream Cheese
1 tablespoon lemon juice
4 cups sifted confectioners'
sugar
1 teaspoon grated lemon
rind

Blend the cream cheese and lemon juice. Add the sugar gradually, mixing it in well. Add the lemon rind and blend again.

ORANGE CAKE

2¼ cups sifted cake flour
1½ teaspoons baking powder
½ teaspoon soda
1 teaspoon salt
¾ cup Kraft Oil
½ cup milk
½ cup orange juice
2 tablespoons grated orange rind
3 eggs
1½ cups sugar

Sift together the flour, baking powder, soda and salt. Add the oil, milk and orange juice; beat until it forms a very smooth batter. Stir in the orange rind. In a separate bowl, beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 9-inch layer pans. Bake in a moderate oven, 350°, for 25 to 30 minutes. Frost with:

ORANGE FLUFF FROSTING

6 tablespoons Parkay Margarine
2 teaspoons grated orange rind
¼ teaspoon salt
4 cups sifted confectioners' sugar
½ cup orange juice
1 tablespoon lemon juice

Cream the margarine. Add the orange rind and salt. Add the sugar alternately with the orange and lemon juice. Beat until light and fluffy.

BANANA CAKE

2¼ cups sifted cake flour
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon salt
½ cup Kraft Oil
½ cup buttermilk
1¼ cups mashed ripe bananas
2 eggs
1¼ cups sugar

Sift together flour, soda, baking powder and salt. Add the oil, buttermilk and banana; beat until it forms a very smooth batter. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 9-inch layer pans. Bake in a moderate oven, 350°, for 30 to 35 minutes. Frost with:

HARVEST FROSTING

½ cup Parkay Margarine
1 teaspoon vanilla
2 cups light brown sugar
⅓ cup cream

Cream the margarine. Add the vanilla. Add the sugar alternately with the cream. Beat until light and fluffy.

Recipes

PARTY CAKE

- 3¼ cups sifted cake flour
- 3 teaspoons baking powder
- 1½ teaspoons salt
- ¾ cup Kraft Oil
- 1½ cups milk
- 1½ teaspoons vanilla
- 3 eggs
- 2¼ cups sugar

Sift together the flour, baking powder and salt. Add the oil, milk and vanilla, and beat until it forms a very smooth batter. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into the 4 waxed paper lined tier aluminum cake pans. Fill each pan $\frac{2}{3}$ full. Bake in a moderate oven, 375°, 25 minutes for the 3 smaller layers and 30 minutes for the large layer. Frost with:

PARTY FROSTING

- 1 8-oz. pkg. Philadelphia Brand Cream Cheese
- 1 tablespoon milk
- 5 cups sifted confectioners' sugar
- 1 teaspoon vanilla
- Red, yellow and green food coloring
- 1 4-oz. can shredded coconut

Combine the cream cheese and milk. Add the sugar gradually, mixing until well blended; add the vanilla. Frost the top and sides of each layer of cake, placing one layer on top of the other.

Dilute a drop of each food coloring with $\frac{1}{2}$ teaspoon of water, each in a separate bowl. Divide the coconut into 3 parts and place in the bowls. Toss well until the coconut is evenly colored. Sprinkle a different color of coconut on the edges of each of the 3 bottom layers. Cover the top layer with coconut.

Variation: This cake may also be baked in 3 waxed paper lined 9-inch layer pans.

APPLESAUCE CAKE

- 2 cups sifted cake flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- $\frac{1}{2}$ cup Kraft Oil
- 1 cup thick unsweetened applesauce
- 2 eggs
- $1\frac{1}{2}$ cups sugar

Sift together the flour, baking powder, soda, salt, cinnamon and cloves. Add the oil and applesauce; beat until it forms a very smooth batter. In a separate bowl, beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into a waxed paper lined 9-inch square pan. Bake in a moderate oven, 350°, for 45 to 50 minutes. Cover with:

SUGAR LACE TOPPING

Place a 9-inch open patterned lace doily on top of the cake. Sift confectioners' sugar over the entire top. Carefully lift off the doily.



RASPBERRY JAM CAKE

2½ cups sifted cake flour
1 teaspoon baking powder
¾ teaspoon soda
1 teaspoon salt
½ teaspoon cinnamon
½ cup Kraft Oil
⅔ cup buttermilk
⅔ cup red raspberry jam
1 tablespoon lemon juice
2 eggs
1 cup sugar

Sift together the flour, baking powder, soda, salt and cinnamon. Add the oil, buttermilk, jam and lemon juice; beat until it forms a very smooth batter. In a separate bowl, beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 9-inch layer pans. Bake in a moderate oven, 350°, for 30 to 35 minutes. Frost with.

FAVORITE FROSTING

½ cup Parkay Margarine
1 teaspoon lemon juice

4 cups sifted confectioners' sugar
¼ cup water

Cream the margarine. Add the lemon juice. Add the sugar alternately with the water. Beat until light and fluffy.

MARASCHINO CHERRY CAKE

2½ cups sifted cake flour
3 teaspoons baking powder
¾ teaspoon salt
½ cup Kraft Oil
⅔ cup milk
⅓ cup maraschino cherry juice
½ cup finely chopped maraschino cherries
2 eggs
1 cup sugar

Sift together the flour, baking powder and salt. Add the oil, milk and cherry juice; beat until it forms a very smooth batter. Stir in the chopped cherries. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 8-inch layer pans. Bake in a moderate oven, 350°, for 25 to 30 minutes. Frost with:

MARASCHINO "PHILLY" FROSTING

1 3-oz. pkg. Philadelphia Brand Cream Cheese
1 tablespoon maraschino cherry juice

2½ cups sifted confectioners' sugar
1 tablespoon chopped maraschino cherries

Blend the cream cheese and cherry juice. Add the sugar gradually, blending it in well. Add the chopped cherries and blend again.



TWO EGG CAKE

- 2¼ cups sifted cake flour
- 2½ teaspoons baking powder
- 1 teaspoon salt
- ½ cup Kraft Oil
- 1 cup milk
- 1 teaspoon vanilla
- 2 eggs
- 1½ cups sugar

Sift together the flour, baking powder and salt. Add the oil, milk and vanilla; beat until it forms a very smooth batter. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into 2 waxed paper lined 9-inch layer pans. Bake in a moderate oven, 375°, for 25 to 30 minutes. Frost with:

CARAMEL FROSTING

- 1½ cups sugar
- ¾ cup Parkay Margarine
- ¾ cup milk
- ½ lb. Kraft Caramels
(28 caramels)

Combine the sugar, margarine, and milk and cook, stirring frequently, to 232°, or until the mixture forms a very soft ball when dropped in cold water. Add the caramels and beat until the caramels are melted and the frosting is of a spreading consistency.

Recipes

DATE NUT CAKE

- 1 cup chopped dates
- 1 cup water
- 2½ cups sifted cake flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon salt
- ½ cup Kraft Oil
- 1 cup buttermilk
- ½ teaspoon vanilla
- ½ cup chopped walnuts
- 3 eggs
- 1½ cups sugar

Cover dates with water. Cook until tender. Drain and cool. Sift together flour, baking powder, soda and salt. Add the oil, buttermilk and vanilla; beat until it forms a very smooth batter. Add the dates and walnuts and mix well. In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Pour into a waxed paper lined 9-inch square pan. Bake in a moderate oven, 350°, for 45 to 50 minutes. Frost with:

SIMPLE FROSTING

- ½ cup cream
- 4 cups sifted confectioners' sugar
- 1 teaspoon vanilla

Gradually add the cream to the sugar, beating until smooth and well blended. Add the vanilla and mix well.



**KRAFT OIL
IS TRULY**

"All Purpose"

MARBLE CAKE

- ¼ cup cocoa
- ¼ cup hot water
- 2¼ cups sifted cake flour
- 2½ teaspoons baking powder
- 1 teaspoon salt
- ½ cup Kraft Oil
- 1 cup milk
- 1 teaspoon vanilla
- 2 eggs
- 1½ cups sugar

Combine the cocoa and water and stir until smooth. Cool. Sift together the flour, baking powder and salt. Add the oil, milk and vanilla; beat until it forms a very smooth batter.

In a separate bowl beat the eggs until thick and foamy. Gradually add the sugar and continue beating until very well blended. Fold this egg and sugar mixture *thoroughly* into the batter. Drizzle the cocoa mixture over the batter. With a spoon cut through the batter several times to give a marbled appearance. Pour into 2 waxed paper lined 9-inch layer pans. Bake in a moderate oven, 375°, for 25 to 30 minutes. Frost with:

GLOSSY CHOCOLATE FROSTING

- 2¼ cups sugar
- 3 1-oz. squares unsweetened chocolate
- ½ cup Parkay Margarine
- ¼ teaspoon salt
- ½ cup milk
- 1 tablespoon light corn syrup
- 1 teaspoon vanilla

Combine sugar, chocolate, margarine, salt, milk and syrup. Cook, stirring frequently, to 232°, or until a little of the mixture forms a very soft ball when dropped in cold water. Remove from heat and cool to lukewarm (110°). Add the vanilla. Beat until thick enough to spread.

When you use Kraft Oil, you're using the finest oil made for frying, baking and homemade salad dressings. All your fried foods take on a wonderfully tender crustiness. And Kraft Oil blends better with other ingredients in both salad dressings and baking recipes. You'll want to keep Kraft All Purpose Oil handy *whenever* you cook!

